



SIGNATURE COCKTAILS



THUNDERCAT | 14

Tito's Handmade Vodka, Coconut, Melon, Blue Curacao, Egg White



NEON JUNGLE | 14

Bacardi Rum, Kiwi, Yuzu, Green Tea, Vanilla, Soda Water

**Can be made Non-Alcoholic | 12*



FLAMINGO LINGO | 16

Bushmills 10yr Irish Whiskey, Rum, Coconut, Raspberry, Vanilla



WILDFLOWER | 14

Maestro Dobel Diamante Tequila, Elderflower, Basil, Lime



GOLD BANANA | 14

Buffalo Trace Bourbon, Banana, Falernum, Honey, Lemon



SINGAPORE SWING | 14

Drumshanbo Gunpowder Irish Gin, Shochu, Pineapple, Cherry, Bittes, Soda Water



TIGER LADY | 14

Maestro Dobel Reposado Tequila, Pisco, Strawberry, Jalapeno, Rhubarb



KARATE KID | 14

Tito's Handmade Voda, Cherry, Cola Syrup, Cinnamon, Amaro, Soda Water

**Can be made Non-Alcoholic | 12*



TPC OLD FASHIONED | 14

Barrell Bourbon Private Barrel | \$16

Angel's Envy Private Barrel | \$18

Weller Full Proof Private Barrel | \$28

DRAFT BEER

MICHELOB ULTRA | 6

STELLA ARTOIS | 7

VETERANS SAWGRASS SESSION IPA | 9

MOCAMA PIN SEEKER PILS | 8

WICKED WEED PERNI-HAZE | 9

GUINNESS | 8

YUENGLING | 7

VETERANS "RAGING BLONDE" ALE | 8

SWAMPHEAD BIG NOSE IPA | 8

LEINENKUGEL SHANDY | 7

ROTATING GUEST TAP | 8

HAPPY HOUR DRINKS

Monday - Friday | 4:30pm - 6:30pm | Half - Price

BOTTLED BEERS

Michelob Ultra | Stella Artois | Heineken

Coors Light | Miller Lite | Corona

Corona Light | Blue Moon | Ace Pineapple Cider

Athletic Brewing Run Wild IPA (N/A)

WELL SPIRITS

Tito's Vodka | Maestro Dobel Tequila | Bombay Gin

Buffalo Trace Bourbon | Sazerac Rye

Dewar's Scotch | Bacardi Rum

BAR MENU

SMASH BURGER | 19*

secret sauce, cheddar, lettuce, tomato, onion
*add: caramelized onion or jalapeno | 1
avocado, sauteed mushroom, bacon, or egg* | 3*

BLACKENED GROUPER TACOS | 23

jicama radish salad, aji verde aioli, lime

TUNA POKE TACOS | 18*

red & green onion, soy sauce, cucumber,
wakame, furikake, cilantro, crispy wonton

HAPPY HOUR SNACKS

Monday - Friday | 4:30pm - 6:30pm | Half-Price

BUFFALO SHRIMP | 19

carrot and celery sticks, blue cheese

SMOKED BEEF BRISKET SLIDERS | 16

horseradish cheddar, poblano & onion jam

BRUSSELS SPROUTS | 17

kimchi vinaigrette, crispy parmesan

CITRUS GLAZED WINGS | 20

citrus, garlic, jalapeno, cashew dust

CHICKEN TINGA NACHOS | 18

chicken tinga, refried beans, pico de gallo,
queso, jalapeño, guacamole, crème fraiche

CHAR SIU PORK BELLY BAO BUN | 18

ginger lime sauce, carrot & cucumber salad

WINE BY THE GLASS

SPARKLING

Champliau 'Petrone', Blanc d' Blanc, Burgundy, FR, NV | 12*
Jansz, Sparkling Rose, Tasmania, Australia, 2019 | 18
Laurent-Perrier, Brut, Champagne, FR, NV | 28

ROSÉ

Triennes, Mediterranee, FR, 2023 | 15*
The Four Graces, Rose of Pinot Noir, OR, 2023 | 12
Chateau Bonnet, Bordeaux, FR, 2023 | 14

WHITE WINE

Broadbent, Vinho Verde, Minho, Portugal, NV | 12*
Surrau 'Limizzani', Vermentino, Sardinia, Italy, 2023 | 13
Papagiannakos, Savatiano, Markopoulo, Greece, 2023 | 15
Folium, Sauvignon Blanc, Marlborough, NZ, 2023 | 14
Michele Satta 'Costa di Julia', Bolgheri, Tuscany, IT, 2022 | 14
Domaine La Prevote, Sauvignon Blanc, Touraine, FR, 2022 | 15
Diatom, Chardonnay, Santa Barbara, CA, 2023 | 16
Ridge Vineyards, Grenache Blanc, Paso Robles, CA, 2023 | 20
King Estate, Estate Pinot Gris, Willamette Valley, OR, 2022 | 17
August Kessler 'R', Riesling Kabinett, Rheingau, GR, 2023 | 15
Ken Wright, Chardonnay, Willamette Valley, OR, 2023 | 20*
AXR, Chardonnay, Napa Valley, CA, 2020 | 25
Meiomi, Chardonnay, CA 2022, **375ML** | 25

RED WINE

'Love You Bunches', Sangiovese, Sta. Barbara, CA, 2023 | 18
Inscription, Pinot Noir, Willamette Valley, OR, 2022 | 15*
Meiomi, Pinot Noir, Sonoma, CA, 2022 | 13
Hartford Court, Pinot Noir, Russian River, CA, 2022 | 22
Gramercy 'Lower East', Syrah, Columbia Valley, WA, 2020 | 17
Terre di Bo, Sangiovese, Chianti Riserva, Tuscany, IT, 2019 | 12
La Rioja Alta 'Vina Alberdi', Tempranillo, Rioja, SP, 2019 | 17
McNab Ridge 'Fred's Red', Blend, Mendocino, CA, 2022 | 15
The Soldier, Cab. Sauvignon, Columbia Valley, WA, 2019 | 17*
L'Esprit de Chevalier, Bordeaux, FR, 2014 | 20
Turnbull, Cabernet Sauvignon, Napa Valley, CA, 2022 | 26

Above prices are subject to sales tax and voluntary service charge.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.